



## The Wharf Restaurant Menu

### Summer Menu

*(Sample menu, subject to change)*

<i>Kir Royale</i>	11.50
<i>Glass of Henriot Brut Souverain Champagne</i>	9.50

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Home-made Foccacia, Salamanca & Nocellara Sicilian olives, extra virgin olive oil	5.95
Selection of cured meats, Nocellara Sicilian olives with Burrata & Heritage tomatoes	14.00/19.00
Fat Phoenician Plate (hommous, babaganoush, falafel, tabbouleh, grilled flatbread) (v)	14.00/18.50
Seared Atlantic scallops, minted pea puree, Clonakilty black pudding	16.00
Prawn & crayfish cocktail, Bloody Mary sauce Marie Rose	9.50
Smoked applewood cheddar souffle, chive & chervil cream	8.50
Gazpacho, basil oil, sourdough croutons	5.95
Half a dozen English rock oysters, Cabernet Sauvignon vinegar with shallots	15.00
Scottish smoked salmon, Mediterranean prawns, lemon & lime mayonnaise	19.00

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Whole grilled native lobster in garlic butter, chips, green salad	45.00
Whole Dover Sole plain grilled, or beurre noisette, capers, chive and herb salad	38.00
8oz Fillet steak, hand cut chips, peppercorn or bearnaise sauce	30.00
Rack English lamb, minted Madeira jus, Jersey Royal potatoes, medley of courgettes & fresh garden peas	29.50
Saltimbocca a la Romana, veal escalope, parma ham, parmesan & sage, Marsala jus, pak choi & asparagus	28.00
Prawn & fresh crab linguini, chilli, cream & tomato	26.00
Goan seafood & coconut curry with steamed rice (vegan option available with steamed summer vegetables £16.50)	19.50
Roasted cod, medley of shellfish, beurre blannc, Jersey Royal potatoes, tenderstem broccoli	22.50
Entrecote steak, chips, chimichurri sauce	19.50
The Wharf Home Made Cheeseburger with Chef Damo's secret spice mix, cheddar, smoked bacon, pickles, fries	16.50
Vegan protein packed Buddha bowl, green chili oil & creamy cashew dressing	15.50

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<b>Sides</b>	4.50 each
Baby gem & chive salad with house vinaigrette, steamed spring vegetables, thick cut chips, buttered Jersey Royal potatoes	

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<b>Desserts</b> <i>(please see our wine list for selection of port available)</i>	7.50 each
Eton Mess, fresh summer red berries	
Red fruits & rum crumble, Madagascan vanilla custard	
Chocolate brownie Knickerbocker Glory	
Chocolate Opera – Genoise, almond, meringue, bitter chocolate, red berries & whipped cream	
Affogato espresso, vanilla ice cream <i>(add Amaretto £3.00)</i>	5.50
Selection of ice creams & fruit sorbet	
Lincolnshire Poacher, Shropshire Blue, Morbier cheeses, Millers Damsels biscuits, cider & apple chutney	9.50

*12.5% discretionary service charge will be added to your bill. VAT included. VAT Reg no: GB 323 718 804.  
All dishes may contain traces of nuts. Some of our dishes contain one of the fourteen key allergens.  
Planning restriction – customers are requested to vacate the premises by 11.00pm.*